Operating Instructions

HOB

GB

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English,1

SH06GGMAB
SH07GGMAB

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Installation

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! Before operating your new appliance please read this instruction booklet carefully. It contains important information for safe use, installation and care of the appliance.

! Please keep these operating instructions for future reference. Pass them on to possible new owners of the appliance.

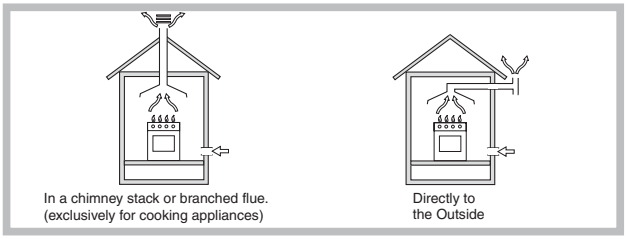
Positioning

! Keep packaging material out of the reach of children. It can become a choking or suffocation hazard (*see Precautions and tips*).

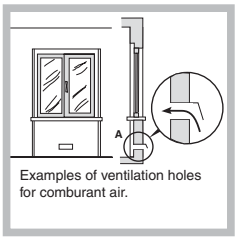
! The appliance must be installed by a qualified professional according to the instructions provided. Incorrect installation may cause harm to people and animals or may damage property.

! This unit may be installed and used only in permanently ventilated rooms in accordance with British Standard Codes Of Practice: B.S. 6172 / B.S. 5440, Par. 2 and B.S. 6891 Current Editions. The following requirements must be observed:

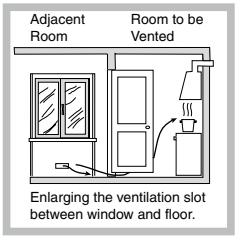
- The room must be equipped with an air extraction system that expels any combustion fumes. This may consist of a hood or an electric fan that automatically starts each time the appliance is switched on.



- The room must also allow proper air circulation, as air is needed for combustion to occur normally. The flow of air must not be less than 2 m^3/h per kW of installed power.



The air circulation system may take air directly from the outside by means of a pipe with an inner cross section of at least 100 cm^2; the opening must not be vulnerable to any type of blockages.



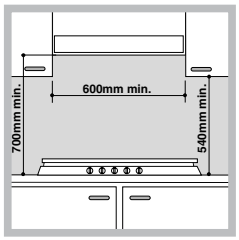
The system can also provide the air needed for combustion indirectly, i.e. from adjacent rooms fitted with air circulation tubes as described above. However, these rooms must not be communal rooms, bedrooms or rooms that may present a fire hazard.

- Liquid petroleum gas sinks to the floor as it is heavier than air. Therefore, rooms containing LPG cylinders must also be equipped with vents to allow gas to escape in the event of a leak. As a result LPG cylinders, whether partially or completely full, must not be installed or stored in rooms or storage areas that are below ground level (cellars, etc.). It is advisable to keep only the cylinder being used in the room, positioned so that it is not subject to heat produced by external sources (ovens, fireplaces, stoves, etc.) which could raise the temperature of the cylinder above 50°C.

Fitting the appliance

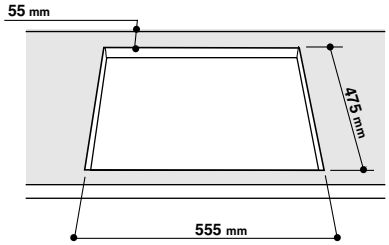
Gas and mixed hobs are manufactured with type X degree protection against overheating. The following precautions must be taken when installing the hob:

- Kitchen cabinets adjacent to the appliance and taller than the top of the hob must be at least 600 mm from the edge of the hob.
- Hoods must be installed according to their relative installation instruction manuals and at a minimum distance of 650 mm from the hob.
- Place the wall cabinets adjacent to the hood at a minimum height of 420 mm from the hob (*see figure*).

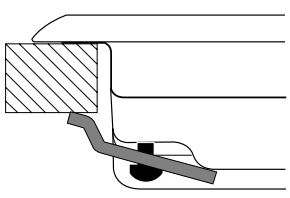


If the hob is installed beneath a wall cabinet, the latter must be situated at a minimum of 700 mm above the hob (*see figure*).

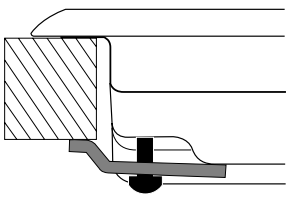
- The installation cavity should have the dimensions indicated in the figure.
  Fastening hooks are provided, allowing you to fasten the hob to tops that are between 20 and 40 mm thick. To ensure the hob is securely fastened to the top, we recommend you use all the hooks provided.



Hook fastening diagram

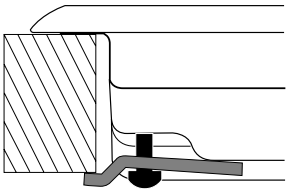


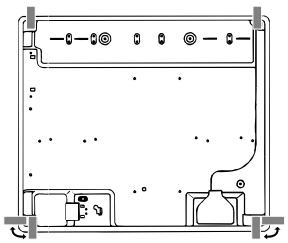
Hooking position
for top **H=20 mm**



Hooking position
for top **H=30 mm**

Back





Hooking position for top **H=40 mm**

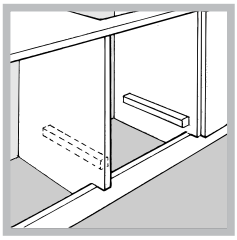
Front

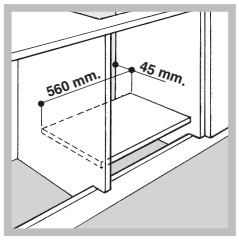
! Use the hooks contained in the "accessory pack"

- Where the hob is not installed over a built-in oven, a wooden panel must be installed as insulation. This must be placed at a minimum distance of 20 mm from the lower part of the hob.

Ventilation

To ensure adequate ventilation, the back panel of the cabinet must be removed. It is advisable to install the oven so that it rests on two strips of wood, or on a completely flat surface with an opening of at least 45 x 560 mm (*see diagrams*).





! The hob can only be installed above built-in ovens with a cooling ventilation system.

Gas connection

The appliance should be connected to the main gas supply or to a gas cylinder in compliance with current national regulations. Before carrying out the connection, make sure the cooker is compatible with the gas supply you wish to use. If this is not the case, follow the instructions indicated in the paragraph "Adapting to different types of gas."
When using liquid gas from a cylinder, install a pressure regulator which complies with current national regulations.

! Check that the pressure of the gas supply is consistent with the values indicated in Table 1 ("Burner and nozzle specifications"). This will ensure the safe operation and longevity of your appliance while maintaining efficient energy consumption.

Connection with a rigid pipe (copper or steel)

! Connection to the gas system must be carried out in such a way as not to place any strain of any kind on the appliance.
There is an adjustable L-shaped pipe fitting on the appliance supply ramp and this is fitted with a seal in order to prevent leaks. The seal must always be replaced after rotating the pipe fitting (seal provided with appliance). The gas supply pipe fitting is a threaded 1/2 gas cylindrical male attachment.

Connecting a flexible jointless stainless steel pipe to a threaded attachment

The gas supply pipe fitting is a threaded 1/2 gas cylindrical male attachment.
These pipes must be installed so that they are never longer than 2000 mm when fully extended. Once connection has been carried out, make sure that the flexible metal pipe does not touch any moving parts and is not compressed.

! Only use pipes and seals that comply with current national regulations.

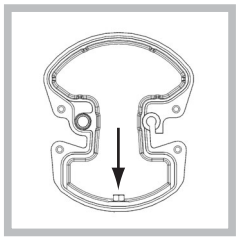
Checking the tightness of the connection

! When the installation process is complete, check the pipe fittings for leaks using a soapy solution. Never use a flame.

Adapting to different types of gas

To adapt the hob to a different type of gas other than default type (indicated on the rating plate at the base of the hob or on the packaging), the burner nozzles should be replaced as follows:

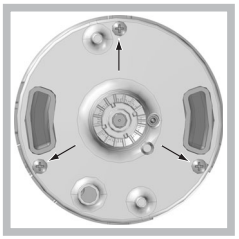
1. Remove the hob grids and slide the burners off their seats.
2. Unscrew the nozzles using a 7 mm socket spanner, and replace them with nozzles for the new type of gas (see table 1 "Burner and nozzle characteristics"). In the case of the Mini WOK, use a spanner with a 7 mm opening to unscrew the nozzle *(see figure)*.

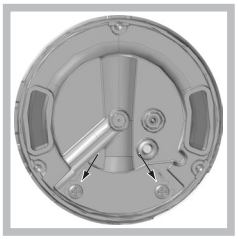


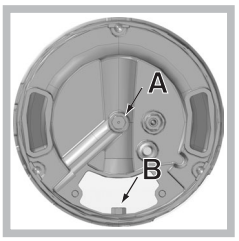
3. Reassemble the parts following the above procedure in the reverse order.
4. Once this procedure is finished, replace the old rating sticker with one indicating the new type of gas used. Sticker are available from any of our Service Centres.

Replacing the Mini DUAL burner nozzles

1. Remove the hob grids and slide the burners off their seats. The burner consists of two separate parts.
2. Loosen the 3 screws and remove the burner.
3. Loosen the 2 screws (see figure).







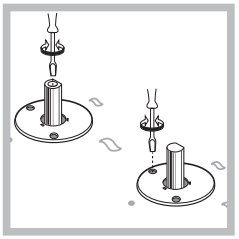
4. Unscrew nozzle "A" using a 7 mm socket spanner. Use a spanner with a 7 mm opening to unscrew nozzle "B" (see figure). Replace the nozzles with models which are suitable for use with the new type of gas (see table 1).
5. Replace all the components by following the above instructions in reverse.

• Adjusting the burners' primary air :

Does not require adjusting.

• Setting the burners to minimum:

1. Turn the tap to the low flame position.



2. Remove the knob and adjust the adjustment screw, which is positioned in or next to the tap pin, until the flame is small but steady.
3. Having adjusted the flame to the required low setting, while the burner is alight, quickly change the position of the knob from minimum to maximum and vice versa several times, checking that the flame does not go out.
4. Some appliances have a safety device (thermocouple) fitted. If the device fails to work when the burners are set to the low flame setting, increase this low flame setting using the adjusting screw.
5. Once the adjustment has been made, replace the seals on the by-passes using sealing wax or a similar substance.

! If the appliance is connected to liquid gas, the regulation screw must be fastened as tightly as possible.

! Once this procedure is finished, replace the old rating sticker with one indicating the new type of gas used. Stickers are available from any of our Service Centres.

! Should the gas pressure used be different (or vary slightly) from the recommended pressure, a suitable pressure regulator must be fitted to the inlet pipe (in order to comply with current national regulations).

DATA PLATE	
Electrical connections	(see data plate)
CE 	This appliance conforms to the following European Economic Community directives: -2006/95/EEC dated 12/12/06 (Low Voltage) and subsequent amendments - 2004/108/EC dated 15/12/04 (Electromagnetic Compatibility) and subsequent amendments - 93/68/EEC dated 22/07/93 and subsequent amendments. - 2009/142/EEC dated 30/11/09 (Gas) and subsequent amendments. - 2002/96/EC and subsequent amendments.

Burner and nozzle specifications

Table 1

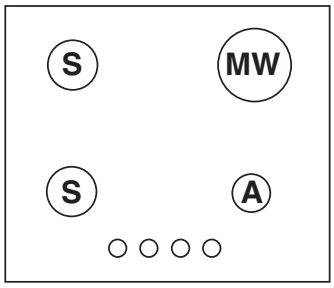
Burner		Diameter (mm)	Thermal power kW (p.c.s.*)	Liquid gas					Natural gas				
				Thermal power kW (p.c.s.*)	By-pass 1/100 (mm)	Nozzle 1/100	Flow* g/h		Thermal power kW (p.c.s.*)	Nozzler 1/100	Flow* l/h	Nozzler 1/100	Flow* l/h
			Red.	Nom.		(mm)	***	**	Nom.	(mm)		(mm)	
Reduced Fast (RR)		100	0,70	2,60	39	80	189	186	2,60	110	248	135	248
Semi Fast (Medium) (S)		75	0,40	1,65	28	64	120	118	1,65	96	157	105	157
Auxiliary (Small) (A)		55	0,40	1,00	28	50	74	71	1,00	79	95	80	95
Mini WOK (MW)		110	1,30	3,50	57	91	254	250	3,50	138	343	155	333
Mini DUAL	MD internal	40	0,20	0,60	23	37	44	43	0,70	66	67	76	86
	MD external	108	1,30	4,00	54	93	291	286	4,00	135	381	124	438
Supply pressures		Nominal (mbar) Minimum (mbar) Maximum (mbar)					28-30 20 35	37 25 45		20 17 25		13 6,5 18	

* At 15°C and 1013 mbar - dry gas

** Propane P.C.S. = 50.37 MJ/Kg

*** Butane P.C.S. = 49.47 MJ/Kg

Natural P.C.S. = 37.78 MJ/m³



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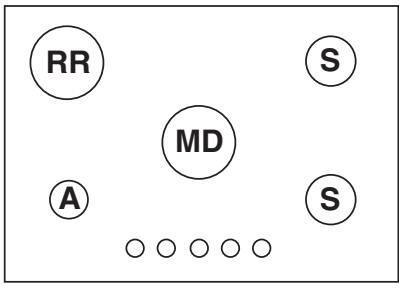

SH07GGMAB

! The hob can only be installed above built-in ovens with a cooling ventilation system.

Main frequency and voltage of the electrical section and characteristics of the gas section

Model	Gas section		Electric section
	Class	Rated power kW (1)	Voltage
SH06GGMAB	II2H3+	7,80 (567 g/h - G30) (557 g/h - G31)	220-240V~ 50/60Hz
SH07GGMAB		10,90 (793 g/h - G30) (778 g/h - G31)	

(1) The values in g/h refer to the capacities with liquid gas (Butane, Propane).

Electrical Connection

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Power supply voltage and frequency: 220-240V a.c. 50/60Hz.

! The supply cable must be positioned so that it never reaches at any point a temperature 50°C higher than the room temperature. The cable must be routed away from the rear vents. Should you require it, you may use a longer cable, however, you must ensure that the cable supplied with the appliance is replaced by one of the same specifications in accordance with current standards and legislation.

Your appliance is supplied with a 13 amp fused plug that can be plugged into a 13 amp socket for immediate use. Before using the appliance please read the instructions below.

! THIS APPLIANCE MUST BE EARTHED.
THE FOLLOWING OPERATIONS SHOULD BE CARRIED OUT BY A QUALIFIED ELECTRICIAN.

Replacing the fuse
When replacing a faulty fuse, a 13 amp ASTA approved fuse to BS 1362 should always be used, and the fuse cover re-fitted. If the fuse cover is lost, the plug must not be used until a replacement is obtained.

Replacement fuse covers
If a replacement fuse cover is fitted, it must be of the correct colour as indicated by the coloured marking or the colour that is embossed in words on the base of the plug. Replacements can be obtained directly from your nearest Service Depot.

Removing the plug
If your appliance has a non-rewireable moulded plug and you should wish to remove it to add a cable extension or to re-route the mains cable through partitions, units etc., please ensure that either:

- the plug is replaced by a fused 13 amp re-wireable plug bearing the BSI mark of approval.

or:

- the mains cable is wired directly into a 13 amp cable outlet, controlled by a switch, (in compliance with BS 5733) which is accessible without moving the appliance.

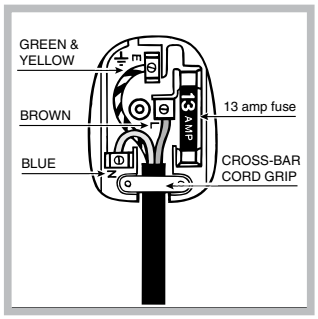
Please note: for appliances with a rating greater than 13 amp (eg: electric hob, double ovens and freestanding electric cookers etc.) the mains cable must be wired into a cooker output point with a rating of 45 amp. In this case the cable is not supplied.

Disposing of the plug
Ensure that before disposing of the plug itself, you make the pins unusable so that it cannot be accidentally inserted into a socket. Instructions for connecting cable to an alternative plug:

! The wires in the mains lead are coloured in accordance with the following code:
Green & Yellow - Earth
Blue - Neutral
Brown - Live
If the colours of the wires in the mains lead do not correspond with the coloured markings identifying the terminals in your plug, proceed as follows:
Connect Green & Yellow wire to terminal marked “E” or ⏚ or coloured Green or Green & Yellow.
Connect Brown wire to terminal marked “L” or coloured Red.
Connect Blue wire to terminal marked “N” or coloured Black.
If a 13 amp plug (BS 1363) is used it must be fitted with a 13 amp fuse. A 15 amp plug must be protected by a 15 amp fuse, either in the plug or adaptor or at the distribution board. If you are in any doubt about the electrical supply to your machine, consult a qualified electrician before use.

How to connect an alternative plug
The wires in this mains lead are coloured in accordance with the following code:

BLUE	**“NEUTRAL” (“N”)**
BROWN	**“LIVE” (“L”)**
GREEN AND YELLOW	**“EARTH” (“E”)**



Disposing of the appliance
When disposing of the appliance please remove the plug by cutting the mains cable as close as possible to the plug body and dispose of it as described above.

Description of the appliance

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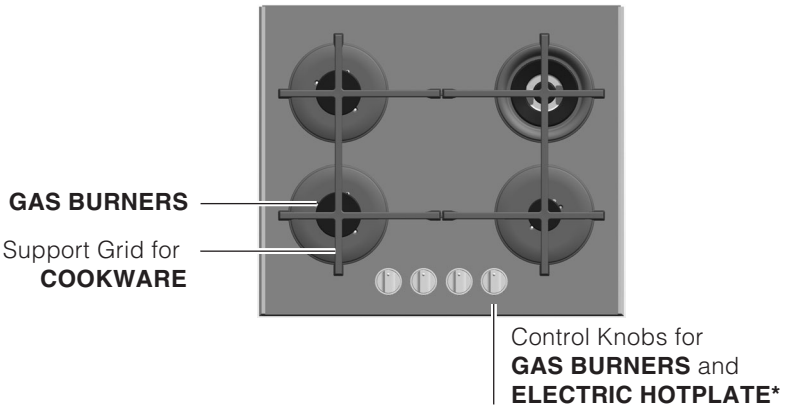
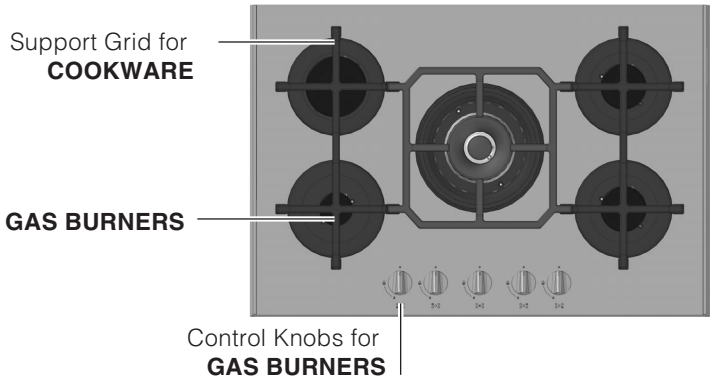
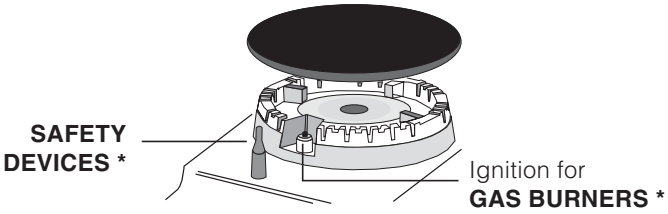
Overall view







- **GAS BURNERS** differ in size and power. Use the diameter of the cookware to choose the most appropriate burner to cook with.
- Control Knobs for **GAS BURNERS** adjust the power or the size of the flame.
- **GAS BURNER** ignition ***** enables a specific burner to be lit automatically.
- **SAFETY DEVICE *** stops the gas flow if the flame is accidentally extinguished.

***** Only available on certain models.

Start-up and use

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! The position of the corresponding gas burner or electric hotplate* is shown on every knob.

Gas burners
Each burner can be adjusted to one of the following settings using the corresponding control knob:

- Off
- Maximum
- Minimum

To light one of the burners, hold a lit match or lighter near the burner and, at the same time, press down and turn the corresponding knob anti-clockwise to the maximum setting.
Since the burner is fitted with a safety device, the knob should be pressed for approximately 2-3 seconds to allow the automatic device keeping the flame alight to heat up.
When using models with an ignition button, light the desired burner pressing down the corresponding knob as far as possible and turning it anticlockwise towards the maximum setting.

! If a flame is accidentally extinguished, turn off the control knob and wait for at least 1 minute before trying to relight it.

To switch off the burner, turn the knob in a clockwise direction until it stops (when reaches the "•" position).

The Mini DUAL burner*

This gas burner consists of two concentric flame rings. Using both flame rings enables a higher power level to be reached, thus reducing cooking time with respect to the time required by traditional burners. The double ring also enables heat to be distributed across the base of the pan more evenly. Cookware of all sizes may be used; when cooking with small recipients use only the inner burner. The burner is controlled with a single knob.
To light it, press the knob in fully and turn it in an anticlockwise direction until it reaches the maximum position . The burner is equipped with an electronic lighting system that is activated automatically when the knob is pressed.
As the burner is fitted with a safety device, the knob should be held down for approximately 2-3 seconds, until the automatic device keeping the flame alight has heated up.

* Only available on certain models.

Each burner can be adjusted using the control knob as follows:

- Off
- On and inner ring set to maximum
- Inner ring set to minimum
- Both rings set to maximum
- Both rings set to minimum

To switch off the burner, turn the knob in a clockwise direction until it stops (when it reaches the "•" position).

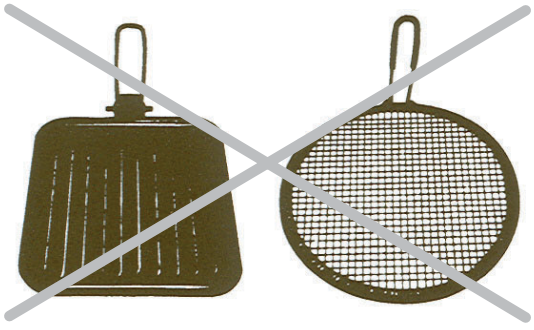
Practical advice on using the burners

For best performance, follow these general guidelines:

- Use the appropriate cookware for each burner (see table) in order to prevent the flame from reaching the sides of the pot or pan;
- Alwasy use cookware with a flat bottom and keep the lid on;
- When the contents of the pan reach boiling point, turn the knob to minimum.

To identify the type of burner, refer to the designs in the section entitled, "Burner and Nozzle Specifications".

Burner	ø Cookware diameter (cm)
Reduced Rapid (RR)	22 – 24
Semi-Rapid (S)	16 – 20
Auxilliary (A)	10 – 14
Mini Dual (MD internal)	12 – 16
Mini Dual (MD external)	24 – 26



! Do not use stainless steel flame spreaders, bread toasters or meat grills over gas flames.

Precautions and tips

! This appliance has been designed and manufactured in compliance with international safety standards. The following warnings are provided for safety reasons and must be read carefully.

General safety

- **This is a class 3 built-in appliance.**
- **Gas appliances require regular air exchange to maintain efficient operation. When installing the hob, follow the instructions provided in the paragraph on "Positioning" the appliance.**
- **These instructions are only valid for the countries whose symbols appear in the manual and on the serial number plate.**
- The appliance was designed for domestic use inside the home and is not intended for commercial or industrial use.
- The appliance must not be installed outdoors, even in covered areas. It is extremely dangerous to leave the appliance exposed to rain and storms.
- Do not touch the appliance with bare feet or with wet or damp hands and feet.
- **The appliance must be used by adults only for the preparation of food, in accordance with the instructions outlined in this booklet. Any other use of the appliance (e.g. for heating the room) constitutes improper use and is dangerous. The manufacturer may not be held liable for any damage resulting from improper, incorrect and unreasonable use of the appliance.**
- Ensure that the power supply cables of other electrical appliances do not come into contact with the hot parts of the oven.
- The openings used for ventilation and dispersion of heat must never be covered.
- Always make sure the knobs are in the "●"/"○" position when the appliance is not in use.
- When unplugging the appliance always pull the plug from the mains socket, do not pull on the cable.
- Never carry out any cleaning or maintenance work without having detached the plug from the mains.
- In case of malfunction, under no circumstances should you attempt to repair the appliance yourself. Repairs carried out by inexperienced persons may cause injury or further malfunctioning of the appliance. Contact a Service Centre (*see Assistance*).
- Always make sure that pan handles are turned towards the centre of the hob in order to avoid accidental burns.
- Do not close the glass cover (if present) when the gas burners or electric hotplates are still hot.
- Do not leave the electric hotplate switched on without a pan placed on it.
- Do not use unstable or deformed pans.
- Remove any liquid from the lid before opening it.
- The appliance should not be operated by people (including children) with reduced physical, sensory or mental capacities, by inexperienced individuals or by anyone who is not familiar with the product. These individuals should, at the very least, be supervised by someone who assumes responsibility for their safety or receive preliminary instructions relating to the operation of the appliance.
- Do not let children play with the appliance.

Disposal

- When disposing of packaging material: observe local legislation so that the packaging may be reused.
- The European Directive 2002/96/EC on Waste Electrical and Electronic Equipment (WEEE), requires that old household electrical appliances must not be disposed of in the normal unsorted municipal waste stream. Old appliances must be collected separately in order to optimise the recovery and recycling of the materials they contain and reduce the impact on human health and the environment. The crossed out "wheeled bin" symbol on the product reminds you of your obligation, that when you dispose of the appliance it must be separately collected.
  Consumers may take their old appliance to public waste collection areas, other communal collection areas, or if national legislation allows return it to a retailer when purchasing a similar new product.
  All major household appliance manufacturers are active in the creation of systems to manage the collection and disposal of old appliances.

Maintenance and care

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Switching the appliance off

Disconnect your appliance from the electricity supply before carrying out any work on it.

Cleaning the appliance

! Do not use abrasive or corrosive detergents such as stain removers, anti-rust products, powder detergents or sponges with abrasive surfaces: these may scratch the surface beyond repair.

! Never use steam cleaners or pressure cleaners on the appliance.

- It is usually enough to wash the hob with a damp sponge and dry it with absorbent kitchen roll.
- The removable parts of the burners should be washed frequently with warm water and soap and any burnt-on substances removed.
- For hobs which ligth automatically, the terminal part of the electronic instant lighting devices should be cleaned frequently and the gas outlet holes should be checked for blockages.

Gas tap maintenance

Over time, the taps may become jammed or difficult to turn. If this happens, the tap must be replaced.

! This procedure must be performed by a qualified technician authorised by the manufacturer.

Troubleshooting

It may happen that the appliance does not function properly or at all. Before calling the service centre for assistance, check if anything can be done. First, check to see that there are no interruptions in the gas and electrical supplies, and, in particular, that the gas valves for the mains are open.

Problem	Possible causes/Solution
The burner does not light or the flame is not even around the burner.	• The gas holes on the burner are clogged. • Make sure that all the movable parts that make up the burner are mounted correctly. • There are draughts near the appliance.
The flame dies in models with a safety device.	• Make sure that you have pressed the knob all the way in. • Make sure that you keep the knob pressed in long enough to activate the safety device. • Make sure that the gas holes are not blocked in the area corresponding to the safety device.
The burner does not remain lit when set to minimum.	• The gas holes are not blocked. • Make sure that there are no draughts near the appliance. • Make sure that the minimum setting has been adjusted properly.
The cookware is unstable.	• Make sure that the bottom of the cookware is perfectly flat. • Make sure that the cookware is positioned correctly at the centre of the burner. • Make sure that the pan support grids have been positioned correctly.

If, despite all these checks, the hob does not function properly and the problem persists, please telephone Scholtès Assistance free number 0800 158 55 00. Please have the product model number handy.
This Information can be found in the first page of the blooklet.

! Never use unauthorised technicians and never accept replacement parts which are not original.

After sales support

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Scholtès UK I Morley Way, Peterborough, PE2 9JB
t. 0800 158 55 00 **e.** info@scholtes.co.uk **w.** scholtes.co.uk

Commitment to after sales support

Thank you for investing in Scholtès
Scholtès products are designed to perform consistently and reliably throughout their life.
To give you further reassurance Scholtès ensures your appliance benefits from a five year guarantee.
This promise means, that if within five years from the date of purchase of your appliance it is proven to be defective Scholtès will, at its discretion, repair or replace the appliance at no additional cost.

Contact
There is a dedicated team of advisors to provide free advice and assistance with any problem you experience with a Scholtès appliance. Where necessary, Scholtès will arrange for an engineer from its specialist field support team to resolve the issue with the least disruption.

Telephone free on 0800 158 55 00

To help manage potential problems quickly and effectively Scholtès recommends registering all appliances.
To register appliances, telephone free on 0800 158 55 00 or visit www.scholtes.co.uk.

This guarantee is subject to the following conditions:
- The appliance has been installed and operated correctly and in accordance with the operating and maintenance instructions
- The appliance is used only on the electricity or gas supply printed on the rating plate.
- The appliance has been used for normal domestic purposes only.
- The appliance has not been altered, serviced, maintained, dismantled, or otherwise interfered with by any person not authorised by Scholtès.
- Any repair work be undertaken by Scholtès or an appointed agent
- Any parts removed during repair work or any appliance that is replaced becomes the property of Scholtès.
- The appliance is used in the United Kingdom or Republic of Ireland

The guarantee does not cover:
- Damage resulting from transportation, improper use, neglect or interference or as a result of improper installation
- Replacement of any consumable item or accessory. These included but not limited to: plugs, cables, batteries, light bulbs, fluorescent tubes and starters, covers and filters
- Replacement of any removable parts made of glass or plastic.

THE GUARANTEE WILL NOT APPLY IF THE APPLIANCE HAS BEEN USED IN COMMERCIAL OR NON DOMESTIC PREMISES.